

**ABSTRACT of CITATION 6****EXTRUDED STARCH SNACK FOOD AND ITS PRODUCTION**

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**Abstract of JP1047347**

**PURPOSE:** To manufacture bakery snack food having feel of chewing like chips by making starchy raw materials into sheet, making the sheet into dough-state base having mechanical workability, and processing this base. **CONSTITUTION:** Dough is prepared by mixing one kinds at least of a raw materia containing the starch of potato flour, corn meal, buckwheat flour or tapioca with water. Next, this dough is heated to the temperature about from 130 deg.F to 260 deg.F while being continuously mixed under pressure lower than about 250psig, and the hardness of dough-state base having mechanical processability is applied to this dough. Afterwards, this dough is extruded and formed into sheet so as to obtain the extruded object of moisture content about from 25wt.% to 60wt.% based on the weight of the extruded object, this is folded over into layered object and cut into small pieces after its thickness is decreased, and these pieces are baked to obtain a feel of chewing like chips.

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